

# DINNERLY



## Feed A Crowd: Veggie Enchiladas

Same Meal Price, More Servings!



40 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



### WHAT WE SEND

- 3 sweet potatoes
- 10g Mexican spice blend <sup>17</sup>
- 1 onion
- 2 x 200g tomato passata
- 2 x 400g black beans
- 2 x 6 flour tortillas <sup>1</sup>
- 100g feta <sup>7</sup>

### WHAT YOU NEED

- 1½ tbs olive oil
- 2 garlic cloves

### TOOLS

- oven tray
- baking paper
- medium frypan
- potato masher

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 670kcal, Fat 22.5g, Carbs 85.8g, Proteins 24.2g



#### 1. Roast sweet potato

Preheat the oven to 220C. Line an oven tray with baking paper. Peel the **sweet potatoes** and cut into 2cm chunks. Put on the lined tray, scatter over **2 tsp Mexican spice blend** (see Feed A Crowd) and drizzle with **1 tbs olive oil**. Season with **salt and pepper** and toss to coat. Roast for 25 mins or until tender.



#### 2. Soften onion

Meanwhile, thinly slice the **onion**. Crush or finely chop **2 garlic cloves**. Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the onion and garlic, stirring occasionally, for 3-4 mins until softened. Add **half the passata** and **2 tsp Mexican spice blend** and cook, stirring, for 1 min or until warmed through. Remove the pan from the heat.



#### 3. Assemble enchiladas

Drain and rinse the **beans**. Put the beans and **sweet potato** in a bowl and coarsely mash. Stir in the **passata mixture** and season with **salt and pepper**. Reline the oven tray with baking paper. Put the **tortillas** on a clean work surface. Spoon the **bean filling** down the centre of each tortilla, roll to enclose, then put on the lined tray, seam side down.



#### 4. Bake enchiladas

Spoon the **remaining passata** over the enchiladas, then crumble over the **feta**. Bake for 10 mins or until golden.



#### 5. Serve up

Divide the **enchiladas** among plates and enjoy!



#### 6. Feed A Crowd

Our Mexican spice blend has a mild chilli kick, so reduce the amount if you want to avoid the heat.